

Chefs Selected Menu 1

Starter Course

Roast tomato & basil soup with croutons

Seasonal melon with pineapple & strawberry salsa (v, gf)

Duck & orange pâté with red onion chutney, toasted stoned baked loaf

Main Course

Roast chicken breast with champ mash, button mushrooms & tarragon jus (gf)

Honey-glazed pork loin with apple compote & cider gravy (gf)

Slow braised featherblade of beef, sea salt & thyme roast potatoes, roast onion gravy
All served with specially selected vegetables & potatoes

Dessert Course

Baked vanilla cheesecake with seasonal berry compote

Citrus tart with lime crème fraîche

Sticky toffee pudding with butterscotch sauce

£24.95